

Dinner Notions

5:00pm - 9:00pm Daily

Small Bites

SALMON TARTARE (G).... \$21

Crispy Capers, Cage Free Eggs, Crème, Fraiche, Fine Herbs, House made Potato Chips

CHIPS AND GUACAMOLE (G).... \$11

Guajillo Dusted Tortillas, Radishes, Cotija, Pumpkin Seeds

OCTOPUS "PULPO" CEVICHE (G).... \$21

Cilantro, Lime, Corn Nuts, Fried Plantains

MARKET INSPIRED SOUP.... \$11

Seasonal ingredients

FRESH MARKET VEGETABLES & DIPS.... \$13

Whipped Yogurt, Romesco, Ranch, Pumpernickel, Butter, Sea Salt

½ LB CHILLED WILD PRAWNS (G).... \$19

Cocktail Sauce, Drawn Butter, Aioli, Lemon Wedges

GRILLED STONE FRUIT & BURRATA (G).... \$17

Fresh Beans, Mizuna, Crispy Prosciutto, Honey Bourbon Vinaigrette, Basil

From the Garden

Add grilled chicken \$7 or add grilled shrimp \$9

CLASSIC CAESAR.... \$17 (10)

Sweet Gem Lettuce, Crouton, Padano Cheese Crumble, Creamy Garlic Dressing

HEIRLOOM TOMATO & MELON SALAD (G).... \$17

Green Papaya, Cashew, Herbs, Chile-Lime Vinaigrette

FARM SALAD (G).... \$15 (9)

Local Mixed Greens, Maret Vegetables, Balsamic Vinaigrette,
Pistachios, Grana Padano Cheese

WEDGE SALAD.... \$19

Slow Roasted Tomatoes, Crispy Onions, Feta Cheese,
Pickled Onions, Bacon, Green Goddess

G indicates this menu item is made without gluten or can be prepared without gluten.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Parties of eight or more, an 18% gratuity will be applied. We will gladly accept up to four separate payments per party.

Dinner Notions

5:00pm - 9:00pm Daily

Mains

BRENTWOOD "ELOTE" CORN RISOTTO (G).... \$23

Cotija, Lime Crema, Piment d' Espellete, Charred Corn

SPICE RUBBED STRIPED BASS.... \$35

BBQ Lentils, Cornbread Cream, Molasses Gastrique

SEARED MUSCOVY DUCK BREAST.... \$31

Smoked Cauliflower Puree, Caramelized Honey, Pickled Cherries, Crispy Leeks

THE CHEDDAR CHEESEBURGER.... \$19

Traditionally Dressed, Bread and Butter Pickles, Brioche Bun, Thousand Island, Fries
(vegan patty available upon request)

Add bacon \$3 or Foraged Mushrooms \$5

RIGATONI.... \$25

Heirloom Tomato, Mozzarella, Fresh Basil

PABLO'S POLLO LOCO (G).... \$29

Mary's Organic Chicken, Oaxacan Stuffed Anaheim Pepper, Avocado, Pepitas, Cilantro, Grits

SRF KUROBUTA PORKCHOP.... \$39

Maple Brined, Crushed Potato Salad, Romesco, Grilled Heirloom Beans, Pickled Fresno Peppers

COFFEE BRAISED SHORT RIBS (G).... \$39

Roasted Japanese, Sweet Potato, Sautéed Mustard Greens, Radishes, Fresno Chiles, Cilantro

SEARED SKUNA BAY SALMON (G).... \$35

Onion Soubise, Crispy Potatoes, Spanish Chorizo, Salsa Verde

Family Fashioned

Designed to serve 2, sides not included

CRISPY FRIED CHICKEN (8pc).... \$31

Herbs, Lemon, Sriracha-Honey

PRIME GRAIN FED 24oz RIBEYE (G).... \$73

Choice of Cabernet Demi Glace, or The Grill's Chimichurri

G indicates this menu item is made without gluten or can be prepared without gluten.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Parties of eight or more, an 18% gratuity will be applied. We will gladly accept up to four separate payments per party.

Dinner Notions

5:00pm - 9:00pm Daily

On the Side to Share

BBQ HEIRLOOM CARROTS (G).... \$9

Dill Yogurt, Walnuts, Dill-Carrot Top Salad

BUTTERY MASHED POTATOES (G).... \$7

French Butter, Chives

TRUFFLE FRIES (G).... \$7

Crispy Fries, Truffle Salt, Truffle Aioli

CHARRED BROCCOLINI (G).... \$9

Romesco Sauce, Marcona Almonds, Lemon Zest

GRILLED BABY BEETS (G).... \$11

Za'aatar Spice, Lemon Whipped Yogurt, Hazelnut Gremolata

FORAGED MUSHROOMS (G).... \$11

Miso Butter, Garlic Shiso, Tarragon, Parsley

Sweet Endings

BAKED NAPA.... \$13

Torched Meringue, Cabernet Blackberry Sorbet, Lemon Chiffon, Marcerated Berries

BRIOCHE BEIGNETS.... \$11

Strawberry Sugared Dusted, Strawberry Preserves

CARROT CAKE.... \$11

Cream Cheese Frosted, Pineapple Chutney, Toasted Coconut

CHOCOLATE POT DE CRÈME (G).... \$11

Whipped Crème Fraiche, Amarena Cherries, Hazelnuts

TRIO OF SORBETS (G).... \$9

Chef's Selection

A SCOOP of ICE CREAM (G).... \$5

Please Inquire Above Chef's Selection

G indicates this menu item is made without gluten or can be prepared without gluten.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Parties of eight or more, an 18% gratuity will be applied. We will gladly accept up to four separate payments per party.